

# ZIELONY NIEDŹWIEDŹ

At Zielony Niedźwiedź, you will not find in the menu any dishes based on random ingredients.

We do not use no-name produce coming from high-volume production.

We know our suppliers personally, we know how honest, experienced and passionate about food they are.

It is all thanks to them that we can relate to the best times of the culinary scene in Warsaw and in Poland.

We do not freeze anything, we use only natural products and free-range high welfare meat.



## Soups

- Sour rye soup with lions mane mushroom, goose breast and baked potato – 26
- Guinea fowl broth with corn noodles, kale and Jerusalem artichoke – 22
- Baked beetroots cream with Pijana Koza cheese and walnuts – 18

## Starters

- Snails in white wine with lime, parsley, orange and young onion – 44
- Beef tartare with mustard with apple, saffron milk cup, pickled Jerusalem atrichoke and pickled cucumber – 39
- Chicory with pumpkin seeds praline, Pieczona Rita cheese and orange sauce – 36
- White sausage with baked onion mousse, dried apple and braided sweet white bread – 35
- Veal's sweetbreads with black currant jam and a spiced baguette – 32
- Veal and beef pate with pickles – 19

## Polish farm cold cuts

- Platter of Polish farm cold cuts – 55
- matured sausage from mangalica,, game's sausage, smoked ham, dried Zlotnicka's pig sausage*

## Vegetarian dishes

- Homemade pumpkin noodles with beanwith, mushrooms consomme, mushrooms, kale and roasted leek – 44
- Cabbage stuffed with mushrooms and potatoes with roasted carrots sauce – 41
- Yellow beetroot with fennel, grapefruit, pumpkin mousse, pistachios and Jerusalem artichoke chips – 35

## Fish

- Cod with roasted pumpkin and pumpkin puree, mushrooms and fennel – 75

## Main courses

- Deer sirloin with potato and carrot casserole, carrot mousse, roasted and marinated carrot – 120
- Rib-Eye steak with fried mushrooms with bear's garlic, Rennet apple mousse and baked apple – 110
- Guinea fowl with kale, celery puree, king oyster mushroom and cranberry – 72
- Veal's tongue with Jerusalem artichoke and brussels sprouts– 59
- Pork cheeks with Jerusalem artichoke puree, red beans and carmalized carrots – 48
- Loin of Zlotnicka's pig marinated in herbs with baked potato, herbal curd cheese, pumpkin and pumpkin mousse – 49

## Desserts

- Chocolate with quince, almonds and rose gel – 26
- Creamy cheesecake with seasonal fruit – 23
- Pear in spices with vanilla ice cream and a chip of Jerusalem artichoke – 23

## Polish cheese

- Platter of Polish farm cheeses with confiture – 55
- Pieczona Rita, Kozi z kozierdką, Jura Blue, Stary Giewont*



## Water

Kinga Pienińska 700ml sparkling/still – 16

Kinga Pienińska 330ml sparkling/stil – 8

Borjomi 300ml – 9

## Juices

Organic apple juice 300 ml – 9

Fresh-squeezed orange/grapefruit juice – 18

## Coffe

*Aristocratico - intensive & bitter coffee from Kaffe,  
a boutique roasting company in Bilgoraj*

Espresso – 9

Double espresso – 14

Espresso macchiato – 10

Cappuccino – 14

Cafe Latte – 16

Americano - 14

## Tea

Brewed in a teapot - 14

*Black*

*Earl Grey*

*Green*

*Fruit-flavoured green tea (calendula, apricot, apple, raspberry)*

*Oolong*

*Mint*

*Camomile*

*Salvia*

*Melissa*

## Beer

Sulewski Brewery 500ml – 18

*Pils*

*Lager*

*Marcowe*

*Waizen*

*Please be advised that food prepared at Zielony Niedźwiedź may contain the following ingredients causing allergic reactions: milk, gluten, alcohol, nuts, shellfish and other sensitizing products.  
Please tell the waiter about your allergies.*

